

Schooner Woodwind Catering Menu



Julie St. Marie Catering is the Exclusive Caterer for the Woodwind



Locally owned and operated, Julie St. Marie and her staff use the freshest ingredients to craft exceptional culinary delights to make your sailing experience one to remember.



Photo credit David Sites

Prices

- Please note that all prices are per person unless otherwise indicated.
- Listed prices include all necessary disposable utensils and containers. Catering is packaged for each guest and will be served by the crew.
- Your Woodwind Sales Agent will make all of your catering arrangements.

All catering is boxed for each guest and served chilled (unless otherwise indicated)

GF = Gluten Free V = Vegetarian VE = Vegan

Prices do not include 6% sales tax and \$40 delivery fee

*Business Office: (410) 263-1981 Email: info@schoonerwoodwind.com Website: www.schoonerwoodwind.com
(Rev March 2025)*

Preparation

- All food is prepared to order in our local kitchen using the freshest ingredients possible.
- All food selections are served either chilled or room temperature during your charter.
- The Woodwind Crew will present your catering while you sit back and relax with a cold beverage.



Photo credit Tom Konisiewicz

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Brunch Selections

Brunch Burrito

Scrambled Eggs, Bacon, Cheese, Bell Pepper & Onion
Served Warm in a Flour Tortilla with Salsa
\$9.75 per guest

Veggie Burrito (V)

Scrambled Eggs, Cheese, Bell Pepper, Onion, Tomato, & Mushrooms
Served Warm in a Flour Tortilla with Salsa
\$9.75 per guest

Add on Seasonal Fruit Cup \$ 5.75 per guest

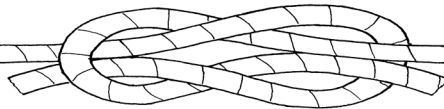
or

Apple Crumb Cake \$ 3.75 per guest

Brunch Bar

Bloody Marys, Screwdrivers & Mimosas
in addition to your prepaid Beer & Wine Bar

(talk to your sales associate for pricing)



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Appetizers

Flavor Fiesta (VE)

Corn Salsa
Guacamole, & White Bean Dip
Served with Corn Tortilla Chips (GF)
\$12.00 per guest

Mediterranean Box

Roasted Red Pepper Hummus (GF, VE)
Carrot & Celery Sticks, Dolmas,
Mixed Nuts, Red Grapes
Served with Pita Wedges
\$ 18.00 per guest

Cheese & Charcuterie Box

Chapel's Country Creamery
Woodbine Cheese (V) & Cheddar Cheeses (V)
Genoa Salami, Prosciutto Cotto Rosemary,
Kalamata Olives , Cornichons,
Served with Crunch Master Crackers (GF, VE)
Make it Vegetarian by switching to Fig Salami
\$18.00 per guest

Spinnaker Snack Box

Beer Cheese Dip (V)
Genoa Salami, Red Grapes
Bread & Buter Pickles
Served with Bavarian Pretzel Sticks (V)
\$ 18.00 per guest

Classic Snack Box

Jumbo Shrimp with Cocktail Sauce
Pimento Cheese (V)
English Cucumber & Celery
Served with Crunch Master Crackers (GF, VE)
\$ 18.00 per guest

Chesapeake Snack Box

Smoked Whitefish Dip
& Grapes
Served with Crunch Master Crackers (GF, VE)
\$ 18.00 per guest

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Crew Meals

Sandwiches \$20.00 per guest ~ Salads \$18.75 per guest

Choose up to 3 Varieties

Sandwich Choices

Virginia Ham & Swiss Cheese, with stone ground mustard, on pumpernickel bread

Grilled Chicken, with Provolone cheese, lettuce, with Chipotle mayo, on sub roll

Roast Beef & Cheddar, with horseradish sauce, arugula, red onion, tomato on Kaiser roll

Roast Turkey & Provolone, with applewood smoked bacon, lettuce, mayo, on whole grain bread

Chicken Salad Wrap, with diced celery, red onion, seasonings, mayo

Tuna Salad Wrap, with celery, red onion, Old Bay pickle relish, mayo

Veggie Delight Wrap (V), tomato, spinach, mushrooms, bell pepper, Provolone, hummus

Sandwiches Include: Veggie Pasta Salad (V) and Chocolate Chip Cookie

(Gluten Free Bread or Wraps Available)

Individual Salad Choices

Grilled Chicken Caesar Salad with Romaine lettuce, shaved parmesan,
house-made croutons, Caesar dressing

**Substitute 3 oz Crab Cake (GF) \$30.75 per guest*

Garden Salad (VE) with Seasonal Roasted Vegetables with mixed greens, tomato, cucumber,
shredded carrots, sweet onion, balsamic vinaigrette - served with Crunch Master Crackers (GF)

Market Salad with Petite Tenderloin, mixed greens, bell peppers, cucumber, shredded carrots,
tomato, sweet onion, dried cranberries, roasted corn, ranch dressing - served with baguette slices

Spinach Salad with Salmon, baby spinach, hard-boiled egg, crumbled Feta, red onion,
dried cranberries, Mandarin oranges, raspberry vinaigrette – served with pita wedges

Salads Include: Chocolate Chip Cookie

Kid Choice Sandwich

Sunflower Seed Butter (VE) & Jelly, Peanut Butter & Jelly, or Turkey & American Cheese

Kid's Choice served on enriched white bread and comes with potato chips and cookie

\$8.25 per guest

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The Captain's Picnic

Select up to 3 Meals

Honey Rosemary Chicken (GF)

Apple Cabbage Salad with Brown Sugar Cider Vinaigrette (V),
Sesame Noodles (VE), & Corn Muffin
\$26.50 per guest

Atlantic Salmon

Cucumber Salad (V), Cowboy Rice Salad (Southwestern rice salad with bell peppers,
red onion, roasted corn, black beans, tomatoes, with cilantro lime dressing) (V),
served with pita wedges
\$30.00 per guest

Sliced Petite Tenderloin (GF)

Tomatoes, Fresh Mozzarella & Basil Skewers (V)
Southern Style Potato Salad & French Baguette
\$30.00 per guest

Signature Roasted Seasonal Vegetables with Grilled Tofu & Portobello Mushrooms (VE) (GF)

Kale Salad with toasted almonds & dried cranberries, Summer Fruit Salad (VE)
served with Sea Salt Lavash
\$21.50 per guest

3 oz. Crab Cake (GF)

Roasted Corn & Edamame Salad (VE), Bowtie Veggie Pasta Salad (V),
served with a French Baguette
\$32.50 per guest

All meals include a Snickerdoodle Blondie

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Treats & Sweets

Sweet Sailing

Snickerdoodle Blondie, M&M Cookie, Chocolate Fudge Brownie

\$8.25 per guest

Gluten Free Chocolate Chip Cookie (GF, V)

\$3.00 per guest

Nothing Bundt Cakes

Bundlets

Classic Vanilla

Confetti

Chocolate Chocolate Chip

\$10.00 each

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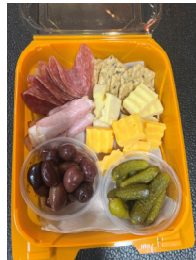


All catering comes packed for each guest.

Spinnaker Box



Cheese & Charcuterie



Mediterranean Box



Classic Snack Box



Crew Meal

Sandwich



Wrap



Chicken Caesar Salad



Market Salad



Captain's Picnic

Chicken



Salmon



Petite Tenderloin



Crab Cake



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